

# 136 Smoothie Queen 5G

Berliner Weisse (23 A)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 16 Jul 2019  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 256.27 ml warm water and add optional 12.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.62 gal
- Mash Water Acid: 11.5 ml (0.8 tbsp) Lactic Acid (88%)

### Water Prep

Amt	Name	Type	#	%/IBU	Volume
5.81 gal	SHB Marietta	Water	1	-	-

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs	Superior Pils Malt (2.0 SRM)	Grain	2	35.3 %	0.23 gal
2 lbs	Canadian Superior wheat (1.0 SRM)	Grain	3	23.5 %	0.16 gal
2 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	4	23.5 %	0.16 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8.75 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: 1.5 ml (0.1 tbsp) Lactic Acid (88%)
- Fly sparge with 5.43 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.041 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	5	17.6 %	0.13 gal
1.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	6	2.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.047 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.047 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 16 Jul 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 20 Jul 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.006 SG)
- Date Bottled/Kegged: 30 Jul 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 29 Aug 2019 - Drink and enjoy!

### Notes